

TOasted CORN FLAVOR ADDITIVE

ABSTRACT

A novel toasted flavor additive for enhancing the toasted flavor and appearance of food products. In accordance with one embodiment of the present invention, toasted corn flavor additive (“TCF”) is made by the steps of cooking whole corn kernels in a solution of lime and water; steeping the corn; draining and washing the corn; grinding, sheeting and cutting the corn into pieces; toasting the pieces until significant browning has occurred beyond the level normally associated with consumed masa products; and grinding the toasted pieces into a powder that can be administered as toasted corn flavor additive.